

Agriculture and Food Authority

Shows and Exhibitions Innovations

Miraa Wine

Introduction

Miraa

Miraa also known as Khat, is a mildly narcotic plant that has been chewed and enjoyed socially for centuries in the Horn of Africa. In Kenya, it is grown in parts of Embu and Meru Counties. Maua Town is the epicenter of the trade here, where residents regardless of age and gender seem to chew, drink and sleep Miraa. It's the community's main source of livelihood.



Innovation 2

Wine Formation Process

Fresh green miraa leaves are crushed until the appropriate sugar content is achieved. He then ferments the solution, producing ethanol, carbon dioxide and water in the process. The ethanol is later refined and used to produce the wine.

Economic Importance

Value to the producer

1 kg of miraa costs an average price of Kshs.500 in the local market.

After value addition

1 kg of miraa produces 4 - 5 litres of wine

0.3 litres of miraa wine costs Kshs. 200

0.75 litres of wine costs an average price of Kshs.

800. The wine is produced and sold by Kevin Nthiga, a student of Jomo Kenyatta University of Science & Technology under the brand name **Wice**.

AFA Potential Areas of collaboration

1. **Market linkages:** Partner with the processor in a bid to market the wine both locally and internationally
2. **Value addition:** Promote and advise on other value addition technologies that can be tapped.